First comes shopping, then comes putting food away — but where? You may be surprised to learn the best places to store your groceries!

Here's a helpful guide from the Academy of Nutrition and Dietetics.

**Milk**
- **Fridge**: 34°F - 40°F
- Mayo and peanut butter can be stored in the pantry; move mayo to the fridge when it's been opened.

**Rice**
- **Pantry**: 50°F - 70°F

**Fruits with pits** like peaches and plums should be placed in a closed paper bag until ripe — then refrigerated. Keep tomatoes in the pantry only if they'll be eaten within 1-2 days — otherwise, they go in the fridge.

**Dairy and eggs** should be stored in the coldest part of the fridge, usually near the back and away from the door.

**Put meat in the meat drawer or on the lowest shelf of the refrigerator.**

**Wrap and label meat, fish and poultry that you plan to freeze.**

**Use the crisper or produce drawers for veggies!**

**Canned goods** last 2+ years but can be damaged by temperatures above 100°F.

**Keep potatoes** in a cool, dark part of the pantry and remove any that start to go bad. Onions like the same conditions, but don’t put them together. Potatoes and onions should be separated!

Sources: